



W

EVENTS CENTRE
Celebrations





Grazing PLATTERS

Platters cater for up to 10 guests, room hire costs apply



Crusty Bread & Homemade Dips - \$80

Warm array of breads and a trio of house made dips

Anitpasto Platter - \$100

Shaved prosciutto, salami, mortadella, provolone cheese, marinated vegetables, warm rosemary olives and crusty breads

Cheese Board - \$100

A variety of local and international cheeses, dried fruits, nuts and crackers

Assorted Sandwiches or Wraps - \$100

A chef selection variety of fresh sandwiches or wraps

House Prepared Sushi - \$100

Variety of sushi with seaweed salad, pickled ginger and soy sauce

Fresh Seasonal Fruit - \$100

A delicious blend of seasonal fruit artisitcally displayed with garnish. Fruit selection will vary seasonally (v) (gf)

Hot Finger Food - \$120

Mini pies, sausage rolls, spring rolls and mini quiches

Vegetarian Finger Food - \$110

Semi dried arancini, balsamic fig and polenta tarts, spring rolls, samosa, warm rosemary olives

Gluten Free Platter - \$100

Fig and polenta tarts, pumpkin arancini, crispy Asian chicken strips, frittatas

Hot & Cold Seafood Platter - \$180

Fresh prawns, smoked salmon, salt and pepper squid, garlic prawns and beer battered flathead fillets

Sweet Treats Platter - \$100

A selection of mini desserts, perfect for any occasion. Gluten free and vegan options available (v) (gf) (vegan)



Individual PLATTERS

Add Barista made coffee and assorted tea \$4.50 per guest. Minimum of 10 guests, room hire costs apply*



20 pieces per platter

Mini bruschetta (v) - \$95

Tomato and basil bruschetta on roasted sourdough

Duck spring rolls - \$95

With sweet plum sauce

Semi dried tomato arancini (v) - \$95

With Napoli sauce

Satay chicken skewers (gf) - \$125

Grilled chicken skewers with satay sauce

American cheeseburgers - \$150

Wagyu beef slider with tomato and pickle relish and melted cheese

Pulled pork & slaw sliders - \$150

smoked BBQ sauce and house slaw



Banquet MENU

Minimum of 20 guests, room hire costs apply*

2 courses | **\$55 per guest**

3 courses | **\$70 per guest**

Dinner roll and butter to start

Entrée *choice of two, alternate serve*

Semi dried tomato and basil arancini on napolitana with shaved parmesan (v)

Tomato and bocconcini tart on rocket with a balsamic glaze (v)

Crusty pork belly bites with a beetroot and plum reduction (gf)

Tempura zucchini flowers filled with orange and almond ricotta cheese, with a citrus aioli (v)

Crispy Asian chicken strips served on crispy rice noodles with a bean shoot slaw

Main *choice of two, alternate serve*

Chicken supreme, filled with cheese and spinach with potato gremolata, seasonal greens and creamy pesto sauce (gf)

Grain fed rump steak, served medium with potato gratin, seasonal vegetables and assorted mushroom jus (marble score ms2) (gf)

Herb crusted barramundi on lemon thyme cous cous, steamed greens and beurre Blanc sauce

Lamb rump on soft polenta, rocket and drizzled with salsa verdi (gf)

Vegetarian pasta or risotto - Chef's daily selection (v)





Banquet MENU cont.

Add Barista made coffee and assorted tea \$4.50 per guest. Minimum of 10 guests, room hire costs apply*

2 courses | **\$55 per guest**
3 courses | **\$70 per guest**

Dessert *choice of two, alternate serve*

Mango and passionfruit brûlée with a sugar top and a Savoirdi biscuit (gf available)

Chocolate and raspberry tort with chocolate curls and coulis

Lemon and pistachio cheesecake served with lemon curd, pistachio crumble and whipped cream (gf)

Sticky fig and date pudding with salted butter scotch sauce, ice cream and honeycomb crumble

Apple crumble with caramelised rhubarb and apple pie ice cream

Additional shared add ons

prices listed below are per guest

Chefs selection Canapes \$5

Garlic breads \$4

Antipasto \$8

Fresh prawn plate \$10

Garden or rocket salads \$3

Fruit plate \$7

Cheese board \$9



Beverage PACKAGE

Notes

Minimum of 10 guests, room hire costs apply*



Price per hour
2 hours | **\$32 per guest**
3 Hours | **\$43 per guest**
4 Hours | **\$57 per guest**

Tap Beer

Great Northern (mid strength)
Great Northern (full strength)
Toohey's New
Toohey's Old
XXXX Gold
Carlton Dry
Victoria Bitter

Wine

Vivo Pinot Chardonnay Sparkling
Vivo Sauvignon Blanc
Vivo Chardonnay
Vivo Moscato
Vivo Cabernet Sauvignon
Vivo Shiraz

Stubbies

Cascade Light
Five Seeds Crisp Apple Cider
Five Seeds Cloudy Apple Cider
Other domestic range beers on request

Soft Drinks

Coke
Coke - No Sugar
Lift
Creaming Soda
Sprite
Dry Ginger Ale
Soda water

Please note - Due to RSA, a 4-hour beverage package requires pre-approval from Westport management prior to event confirmation. Additional security/RSA marshal costs may be incurred.



for Events bookings

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